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FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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TRY SHRIMP MOUSSE FOR HALLOWEEN BUFFET, SAYS FWS

Good games and the right food are the ingredients that make any party successful--at Halloween or any other time. Halloween parties, however, are noted as being particularly spirited affairs. Guests in gay costumes enjoy themselves ducking for apples, dancing, or enacting weird ghost stories, liberally sprinkled with spooks and goblins.

But while her guests are having fun, it is the responsibility of the hostess to sustain their good spirits with good refreshments. An attractive buffet table set with food guaranteed to restore some of the energy used in game-playing is the perfect end of a successful party.

From the standpoint of the hostess, ideal refreshments are those that can be prepared in advance and then set on the table at just the right time. For example, a molded shrimp salad, bowls of potato chips, platters of carrot sticks, olives, celery and pickles, and a bun warmer filled with hot rolls will make a perfect buffet. Try topping it off with pumpkin pie or doughnuts, with cider or hot coffee.

For the molded shrimp salad, the home economists of the Fish and Wildlife Service suggest the following shrimp mousse.

SHRIMP MOUSSE

3/4 pound cooked shrimp	2 tablespoons chopped pimiento
1 tablespoon gelatin	1 tablespoon grated onion
1/4 cup cold water	2 tablespoons chili sauce
1/2 cup boiling water	1/4 teaspoon salt
1 tablespoon lemon juice	1/2 cup heavy cream, whipped
1 tablespoon Worcestershire sauce	1/4 cup mayonnaise or salad dressing
1/2 cup chopped celery	Salad greens

Cut large shrimp in half. Soften gelatin in cold water for 5 minutes. Add boiling water and stir until dissolved. Add the next 7 ingredients and shrimp; chill until almost congealed. Combine whipped cream and mayonnaise; fold into gelatin mixture. Place in a mold; chill until firm. Unmold on salad greens. Serves 6.

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